

FSIS INSPECTION PROCEDURES IN THE NATIONAL TRICHINAE CERTIFICATION PILOT PROJECT

My discussion is a natural continuation of Dr. Pyburn's report. I will be explaining slaughter procedures in the pilot plants.

We have two plants in the pilot. They are Swift and Company, Worthington, MN and Farmland Foods, Denison, IA. Market hogs from Trichinae Certified sites should be delivered to these plants starting in the Summer of 2001. The pilot will continue for at least one year. If the pilot project is successful, the inspection procedures will be expanded nationwide and become a part of the voluntary National Trichina Certification Program

FSIS currently does not oversee processes for the purpose of maintaining certified status with regard to *Trichinella spiralis* (Trichinae). With this instruction for Trichinae Pilot Program inspection, FSIS is adding Trichinae certified pork to its inspection procedures for market hogs.

These are the six inspection procedures added to accomplish the goals for the pilot:

- 1) Producer Certification, 2) Segregation of Market Hogs and Pork Products from Trichinae Certified Production sites, 3) Validation of the Certification Program by Testing Slaughter Swine, 4) Reporting Results of Testing, 5) Maintaining Identity, and 6) Label Claims.

These are the details for each inspection procedure.

1) Producer Certification

The IIC will observe establishment personnel verifying the producer Trichinae certification status. This can be done by observing the establishment personnel as they verify herd status A) by accessing the APHIS Trichinae certification web site, B) by calling the APHIS Area Office to inquire, or C) by maintaining site certification documentation on file.

2) Segregation of Market Hogs and Pork Products from Trichinae Certified Production sites.

The IIC will observe establishment personnel segregate market hogs originating from Trichinae Certified sites from hogs originating from non-certified sites. The

IIC will further observe establishment procedures by which market hogs from certified sites, and edible pork products from market hogs originating from certified sites, are segregated from market hogs and edible pork products originating from non-certified sites.

3) Validation of the Certification Program by Testing Slaughter Swine

If establishment samples are to be sent to an approved laboratory for testing, the IIC will observe the collection and packaging of samples.

If testing is done at the establishment, the IIC will observe establishment personnel as they obtain samples, perform tests, and report results as provided in the National Trichinae Certification Program Standards.

4) Reporting Results of Testing

Plants will report all testing results to the IIC and to the Animal and Plant Health Inspection Service (APHIS) Area office responsible for the Trichinae Certified production site.

The IIC is to report each month to APHIS the total number of samples collected and the results of the testing. If a positive test result occurs, the IIC is to contact plant officials immediately to obtain the Trichinae Identification Number and report this information to the appropriate APHIS Area Office.

5) Maintaining Identity

The IIC will observe establishment records to ensure that for each sample collected, plant officials have maintained identity of the sample through the Trichinae Identification Number to the production site from which the market hog originated.

6) Label Claims

Plants cannot make label claims regarding Trichinae Certified Pork during the pilot project. In the future labeling claims may be allowed in accordance with FSIS labeling regulations.